



25" SUPER CHARBROILER WITH OVEN



Model SCB-25-CH-18 shown on optional casters



Design Certified by the American Gas Association
Design Certified by the Canadian Gas Association
Listed by the National Sanitation Foundation

Approved by _____

Date: _____

**SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

BASIC MODELS:

SCB-25-CH-18 25" wide char-broiler with oven.

KEY FEATURES:

- Stainless steel front, top rim, stub back and grease trough. Sides finished in black epoxy powder coat paint. 6" adjustable legs.
- Full width front grease drawer.
- Heavy cast iron reversible char-radiants and "Flame Arrestor" broiling grates.
- 5¼" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each grate blade provides fat run-off and controls flare-ups.
- Standing pilot ignition system.
- Four 14,500 BTU/hr. burners.
- Four infinite heat control valves.
- Underburner baffling system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip pan areas.
- 20,000 BTU/hr. standard oven. Porcelain enamel on steel oven interior measures 18"w x 22"d x 13"h. Thermostat adjusts from 250° to 500°F. One oven rack and four rack positions.
- Two ¾" rear gas connections with gas pressure regulators.
- One year limited parts and labor warranty.

OPTIONAL FEATURES:

- 17" stainless steel back riser in place of stub back.
- Stainless steel side(s).
- Removable stainless steel side and rear splashes.
- Round rod broiling grates - for broiling fish or chicken.
- Diamond shaped broiling grates, sloped, not reversible.
- Straight broiling grates for level broiling, reversible.
- Set of 4 casters.

DESCRIPTION:

25" wide super charbroiler with oven, Wolf Model No. SCB-25-CH-18. Stainless steel front, top rim, stub back and grease trough. Sides finished in black epoxy powder coat paint. 6" adjustable legs. Full width front grease drawer. Heavy cast iron char-radiants and "Flame Arrestor" broiling grates. 5¼" wide grates are reversible for "level" broiling or self cleaning. Cast-in pitched grease trough in each blade provides fat run-off and controls flare-ups. Standing pilot ignition system. Four 14,500 BTU/hr. burners. Four infinite heat control valves. Underburner baffling system reflects heat upwards creating a "Cool Zone" in the grease drawer and drip pan areas. 20,000 BTU/hr. standard oven. Porcelain enamel on steel oven interior measures 18"w x 22"d x 13"h. Thermostat adjusts from 250° to 500°F. One oven rack and four rack positions. Two ¾" rear gas connections with gas pressure regulators. Total input 78,000 BTU/hr.

External dimensions: 25"w x 31"d x 41" working height on 6" adjustable legs.

WOLF RANGE COMPANY

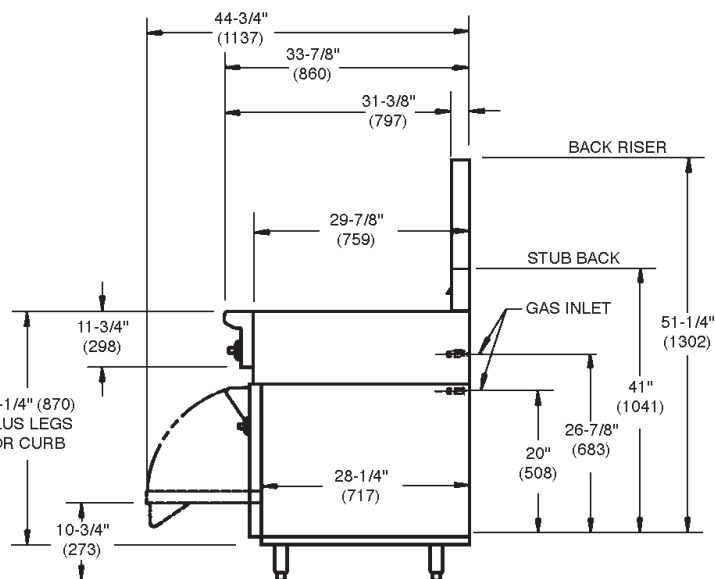
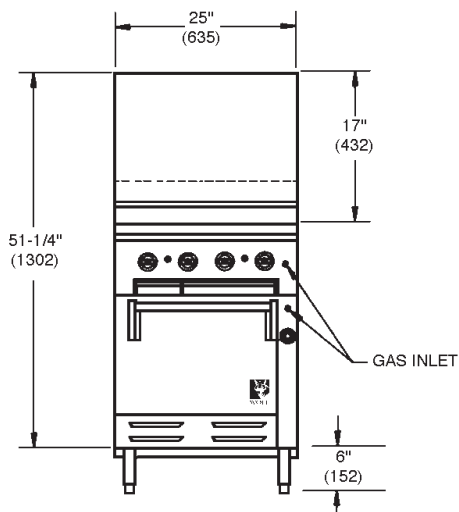
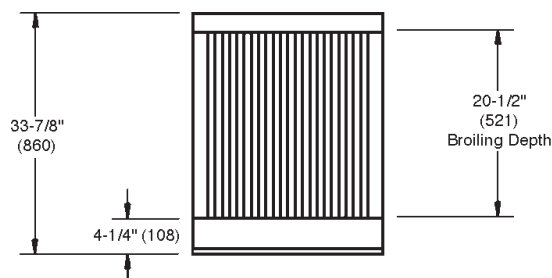
Wolf Range Company, LLC
19600 S. Alameda St., Compton, CA 90221-6291
P.O. Box 7050, Compton, CA 90240-7050
(310) 637-3737 • FAX (310) 637-7931 • (800) 366-WOLF
Customer Service (888) 639-9653 • www.wolfrange.com



Model SCB-25-CH-18 Super Charbroiler with Oven

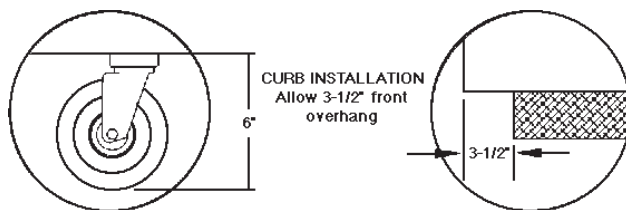
ACCESSORIES

- Extra oven rack.



INSTALLATION REQUIREMENTS:

1. Gas pressure regulators sized for this unit is included. Natural Gas 5.0" W.C. Propane Gas 10.0" W.C.
2. Gas lines connecting to appliance must be 3/4" or larger. If flexible connectors are used, the inside diameter must be the same as the 3/4" iron pipe.
3. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.
4. These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.
5. For installation in non-combustible locations only. 3" rear and 0" side clearance required.
6. For proper combustion, install equipment on adjustable legs or casters provided with unit. On curb or platform, allow 3 1/2" overhang (see diagram). Leveling bolts are required for curb installation. Specify when ordering.



NOTE: In line with its policy to continually improve its product, Wolf Range Company reserves the right to change materials and specifications without notice.
This appliance is manufactured for commercial use only and is not intended for home use.